

Q-cert 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that the Food
Safety Management System of

Cor Segers B.V.
Vonderweg 19A, Beek en Donk
The Netherlands

has been assessed and complies with the criteria as laid down in

“Q-cert 22000 factory cheese volume 2,
Cheese ripener, issue 16 November 2015”

“Q-cert 22000 factory cheese volume 3,
Packaging company, issue 16 November 2015”

with respect to:

- storing, maturing, cutting, wax coating and packing (in plastic packaging) naturally-matured and foil-matured cheese from pasteurised and unpasteurised milk
- smoking naturally matured cheese from pasteurised milk

This certificate with number

FP25

has granted on

3 July 2020

H.J. Bobbink, managing director

This certificate has been issued under the conditions as laid down in the
Regulations Q-cert 22000-certification CER-402
and is valid until 3 July 2023